

C | Classics

RISOTTO OF THE DAY | MP

Chef's Choice

CARBONARA | 15

Pancetta . Peas . Pecorino Romano . Egg Yolk . Buccatini

RIGATONI VESUVIO | 16

Chicken . Italian Sausage . Sun-dried Tomatoes . Truffle Oil . Pesto Cream Sauce

CLAMS VONGOLE | 17

Clams . Parsley . Pepper Flakes . Garlic Lemon White Wine Sauce . Buccatini . Pecorino Gremolata

LASAGNA | 15

Bolognese . Mozzarella . Ricotta . Basil

EGGPLANT PARMIGIANA | 14

Crispy Eggplant . Mozzarella . Parmesan . Pomodoro . Burrata . Basil

RAVIOLI | 13

Ricotta - Corn - Leek - Porcini Mushroom Ravioli . Roasted Garlic-Pesto Vinaigrette . Orange Fennel Frisée

S | Sides

CARROTS | 6

Pesto Vinaigrette | Lemon Yogurt

BRUSSEL SPROUTS | 8

Pancetta . Peperonata . Grain Mustard . Balsamic . Parmesan

WHIPPED POTATOES | 6

Roasted Garlic + Truffle

ASPARAGUS | 6

Almond Romesco

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please alert your Server to any allergies or dietary restrictions at time of order.

Sophia's
cucina + enoteca

2349 Central Avenue . St. Petersburg, FL . 33713

727.440.7764 . www.sophiascucina.com

A | Antipasti

BRUSCHETTA | 9

Prosciutto . Honey-Basil Ricotta . Heirloom Tomato Confit . Balsamic Pearls

CALAMARI | 11

Lemon Zest-Pecorino . Pepperoncini . Salsa Verde . Pomodoro

RICOTTA CAPRESE | 11

Arugula . Heirloom Cherry Tomatoes . Basil Pesto . Maldon Salt . Toast Points

CARPACCIO 14

Wagyu Beef . Heirloom Tomatoes . Artichokes . Arugula . Shaved Parmesan . Truffled Aioli Fig Balsamic . Crostini

ARTICHOKEs | 8

Peroni Batter . Sundried Tomato Tapenade . Lemon Yogurt

MEATBALLS | 10

Beef Short Rib . Veal . Prosciutto . Pomodoro . Ricotta

MUSSELS | 13

Fra Diavlo Style: Pomodoro . Pepper Flakes . Basil

-OR-

Piccata Style: White Wine . Butter . Capers . Parsley . Parmesan

ADD Bucatini Pasta to Any of These ~ \$4

S | Salad

ADD Chicken ~ \$6; Shrimp ~ \$7;
5oz Petite Ribeye ~ \$10

THE SOPHIA | 9

Greens . Granny Smith Apples . Candied Pecans . Dried Cherries . Gorgonzola . White Balsamic Honey Vinaigrette

CAESAR | 8

Baby Kale Brussel Sprout Mix . Herbed Focaccia Croutons . Lemon Caesar Vinaigrette . Teardrop Peppers . Shaved Parmesan

ADD White Anchovies ~ \$2

ROMAINE WEDGE | 11

Grilled Prosciutto wrapped Baby Romaine . Heirloom Cherry Tomatoes . Pickled Watermelon Radish . Corn . Blue Cheese-Buttermilk Dressing

BREAD SERVICE | 6

Sun-dried Tomato Tapenade . Truffle Butter . Roasted Garlic Pesto

S | Soup

TOMATO BISQUE | 6

Herbed-Goat Cheese Crostini . Pesto Drizzle

P | Pizzettas

PROSCIUTTO + FIG | 12

Prosciutto . Ricotta . Mozzarella . Parmesan . Arugula . Basil Oil

SALUMERIE | 12

Sopressata . Capicola . Calabrese . Mozzarella . Burrata . Pepperoncini . Pomodoro

QUATTRO FORMAGGIO | 9

Pancetta . Mascarpone . Mozzarella . Gorgonzola . Parmesan . Truffle Oil . Oregano . Tomato Confit

C | Charcuterie

COMBINE . All | \$32 . Meat + Cheese | \$25 .
Meat OR Cheese + Pronto | \$19

CHEESE | 13

Burrata | Fig Balsamic
Gorgonzola | Honeycomb-Pecans
Pecorino | Sundried-Tomato Tapenade

MEATS | 13

Prosciutto | Apricot Mostarda
Calabrese | Cornichons + Olives
Finocchiona Salame | Teardrop Peppers

PRONTO | 8

Pickled Carrots | Herbed Artichokes |
Peperonata | Asparagus-Almond Romesco

S | Sea

SALTIMBOCCA PRAWNS | 17

Prosciutto . Smoked Gouda Creamy Polenta . Sage-Marsala . Granny Smith Apple-Frisee

SWORDFISH PICCATA | 19

Pecorino Risotto . Heirloom Baby Carrots . Caper-berries . Lemon Butter-White Wine Sauce

SCALLOPS | 17

Ricotta - Corn - Leek- Porcini Mushroom Ravioli . Roasted Garlic-Pesto Vinaigrette . Orange-Fennel . Crispy Pancetta

L | Land

PETITE RIBEYE | 23

Roasted Garlic-Truffled Whipped Potatoes . Asparagus . Horseradish Salsa Verde . Chianti Demi . Crispy Beets

PORK TENDERLOIN PARMIGIANA | 15

Pomodoro . Burrata . Arugula . Balsamic

LAMB CHOPS | 23

Fennel + Coriander spiced . Fingerling Potatoes . Brussel Sprout Leaves . Peperonata . Mint-Apricot Mostarda .
Lemon Yogurt
served Medium Rare